

C-5 Cookies

1 1/2 cups shortening	2 tsp salt	1 cup pecans
1 1/2 cups brown sugar	1 1/4 tsp baking powder	1/2 cup chocolate chunks
1 3/4 cups granulated sugar	1 1/2 tsp baking soda	1/2 cup milk chocolate chips
2 eggs	2 tsp vanilla	1/2 cup semi-sweet chocolate chips
3 cups flour	1/2 cup white chocolate chips	

Preheat oven to 375 degrees. With mixer, cream shortening on medium. Mix sugars together. Add to shortening, mix 4 minutes on medium until light and fluffy. Scrape bowl and mix 1 minute. Add eggs gradually, mix 30 seconds on low. Sift flour, salt, baking powder, and baking soda together, add to creamed mixture. Mix until blended. Add vanilla, mix 30 seconds on low. Add all chocolate chips and pecans. Mix slightly. Drop rounded tablespoonfuls onto ungreased cookie sheet. Bake for 10 to 12 mins. Cool for 5 minutes on sheet then transfer to wire rack. Makes about 4 dozen.



KC-10 Brownies

1 cup flour	1 1/2 tsp salt	1 tbs vanilla
1 tbs+1 tsp baking powder	1 cup shortening	2 eggs
1 1/2 cups sugar	1/4 cup butter	1 cup white chocolate
1 cup cocoa	3/4 cup maple syrup	1 cup walnuts

Preheat oven to 350 degrees. Sift dry ingredients into mixing bowl. Add shortening, softened butter, syrup, vanilla, and eggs. Mix on low for 1 minute, scrape bowl, mix on medium for 1 minute. Fold in chocolate chips and walnuts. Pour into ungreased 9 x13 inch pan. Bake for 25-40 minutes until center is baked. Makes about 15 brownies.

